

Woman's Viewpoint

EVENING WRAPS OF THE SEASON.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, January 5.—When any one goes into a shop these days where fine things are sold her first request is for an evening wrap. These pieces of apparel have become an obsession for those who sell clothes. No matter what one wishes to order, an evening wrap is offered first and last, and beguiling arguments are brought forth to persuade one to buy it.

If you insist that you have six evening wraps already and only enough social opportunities for one the beguiling goes on just the same. You are told that no one of these wraps can be in the right shape if they were made before October; the interesting information is given that women are judged by their evening wraps this season. If you say that it is your habit to leave the wrap in the dressing room and that it is never seen by any one but the taxicab chauffeur and the maid who takes it from you, incredulity is shown that you are not so much in fashion as to pose a moment before the guests in a splendid evening wrap.

On the other hand, if you agree to all these arguments and say that you carry out every one of them in practice, then

MADE WITH CHEESE.

There are many possibilities in a cake of cream cheese, and a fresh one should be one of the emergency contents of the refrigerator.

Cheese balls can be made in many different ways for a salad garnish, and they always add both to the appearance and the nutritive value of the dish with which they are served. Most of the cheese, if it is a little dry, with sweet cream, and season with a little salt. Then roll into small balls—so much for the beginning. Now vary according to taste. Roll the balls in chopped nut meats, or in minced green pepper or minced parsley. Put two nut meats on each ball—pecans or walnuts. Sprinkle the balls with nutmeg or with red pepper.

Various salads can be made with cream cheese combined with other ingredients. For one thing, it can be used, mixed with paprika and salt, to stuff dates from which the pits have been removed. It can be placed in the center of a slice of pineapple in a nest of lettuce leaves, or it can be pressed through a vegetable ricer to sprinkle over any sort of salad. Another good way to serve cream cheese is to make molds of tomato jelly, and to scoop out a cavity in the center of each; into this cavity press a little cream cheese.

Sweet green or red peppers are delicious with cream cheese. To prepare them, remove the tops and stuff the cavity, after removing seeds and string, lining with cream cheese. Chill thoroughly, and slice in thin slices with a very sharp knife. Serve on lettuce leaves, with French or mayonnaise dressing, or use as a garnish for cold meat.

Frozen cheese is delicious with salad. One good sort is made of cream cheese, moistened with cream, and seasoned generously with paprika and salt, with enough hot red pepper, chopped fine, to make the cheese peppery to the taste. Press the mixture into little paper patty cases, put them in a tin box or baking powder can, cover securely, and freeze in salt and ice.

LITTLE JOURNEYS INTO FASHION LAND

Your small girl's frock occasions you much more thought than you often bestow upon your own, mother of little maids. You plan and think what material will be most suitable for Elsie's school frock and for Lilla's party dress, and the school frock really gives most trouble, because it must not only look well but wear well.

This design is one that is susceptible of being trimmed up into a fancy or made into a plain and yet attractive dress for school. Any kind of lightweight fancy wool or serge or flannel will make up prettily in this design, and it is also quite serviceable for wash goods. The skirt is in two pieces and flares attractively.

For a child of eight years the pattern requires two and a half yards of material.



A SCHOOL DRESS.

terial thirty-six inches in width, and half a yard of thirty-six-inch contrasting goods. A brown and red mixture, for instance, would look well with red as the contrasting color, or gray and blue, with dark blue.

There are many pretty mixtures and plaids on the market this season, and plaids are growing ever more popular. This design in fabrics has always been very becoming to children, partly because of the brightness in color secured in plaids, and partly because the ungainly features of a growing child are not noticeable when the girl wears a plaid frock.

Household Hints.

To insure the creamy sauce being smooth, always rub the butter and flour together until smooth and add to the milk.

When a window is difficult to raise pour melted lard between the frame and the casing and put a little also on the cord.

A tablespoonful of sirup added to baked beans a few minutes before they are taken out of the oven will improve the flavor.

If hard-boiled eggs are plunged into cold water as soon as they are taken from the fire there will be no dark ring around the yolk.

There is nothing better for removing sticky and soiled places from the rug than ammonia. It fades the color rub with chloroform.

Raisins will stone much more easily if they are placed in the oven until they are heated through. They can then be easily stoned and the stones removed.

Silver can be cleaned in the afternoon after the maid has finished the ironing. She can be sitting in a comfortable chair, and it will, in a great measure, be a rest.

WITH DRIED BEANS.

Dried white beans can be made into many tempting combinations, and not the least tempting is the reliable dish of baked beans. Baked beans can be any of a dozen different things, all the way from delicious to unpalatable, according to the way they are cooked. To begin with, they must be cooked tender, which means a long, slow, thorough cooking. They must, however, never be cooked to the mushy stage. They are always improved by careful flavoring—with meat or vegetables. Small ramekins of baked beans, over each of which a strip of bacon is laid, are delicious in both appearance and taste and can be used as an entrée at dinner or luncheon. Beans baked with a pork chop for each person, instead of the usual salt pork, are also good.

Baked With Oil.

Soak one quart of beans overnight in warm water. Place them in double boiler and add two teaspoonfuls salt, one-half cup tomatoes and a small piece of pork and let them steam until nearly done. Then remove to oven. Pour a little olive oil over them and add a pinch of pepper.

With Tomatoes.

Soak one quart of beans overnight; drain, cover with fresh water, heat slowly (do not boil), cook until skins will burst and drain again. Scald rind of one-half-pound piece pork; scrape, remove one-quarter-inch slice, and put in bottom of bean pot. Cut through rind of remaining pork every one-half inch; put beans in pot and bury pork in beans, leaving rind exposed. Mix one teaspoonful salt and two tablespoonfuls molasses and sugar with one cup boiling water and add to beans; add more boiling water to cover beans. Cover bean pot and bake slowly six or eight hours. Cook half a can of tomatoes with a slice of onion fifteen minutes; strain; melt three tablespoonfuls butter; mix with same

amount of flour; salt and pepper; add tomatoes and cook until thick. If tomatoes are very acid add a few grains of soda. When beans are nearly done add tomatoes.

Spanish Beans.

Soak overnight two cups of dried beans, then boil them until tender. Boil three sweet red peppers and put them through a sieve. Fry three slices of bacon until brown, then add the pepper pulp and one green pepper that has been minced fine and one shredded onion. Then put in the beans, adding plenty of juice, a little salt and some grated cheese. Cook together thoroughly.

LITTLE STORIES FOR BEDTIME

BY THORNTON W. BURGESS.
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Reddy Sure Granny Has Lost Her Senses.

"Just as I thought," muttered Reddy Fox as he peeped through the bushes on the bank of the Big River and saw Quacker the Wild Duck swimming about in the water where it ran too swiftly to freeze. "We've got just as much chance of catching him as I have of jumping over the moon. That's what I'll tell Granny."

He crept back carefully so as not to be seen by Quacker, and when he had reached the place where Granny was waiting for him his face wore a very impudent look.

"Well," said Granny Fox, "what shall we do to catch him?"

"Learn to swim like a fish and fly like a bird," replied Reddy in such a saucy tone that Granny had hard work to keep from boxing his ears.

"You mean that you think he can't be caught," said she quietly.

"I don't think anything about it—I know he can't," snapped Reddy. "Not by us, anyway," he added.

"I suppose you wouldn't even try," retorted Granny.

"I'm old enough to know when I'm wasting my time," replied Reddy with a toss of his head.

"In other words, you think I'm a silly old fox who has lost her senses," said Granny, sharply.

"No-o, I didn't say that," protested Reddy.

where you can watch Quacker and all that happens, and mind that you keep out of his sight. Now go."

Reddy went. There was nothing else to do. He didn't dare disobey. Granny watched until Reddy had reached his hiding place. Then what do you think she did? Why, she walked right out on the little beach just below Reddy and in plain sight of Quacker! Yes, sir, that is what she did! Then began such a queer performance that it is no wonder that Reddy was sure that Granny had lost her senses. She rolled over and over. She chased her tail round and round until it made Reddy dizzy to watch her. She jumped up in the air. She raced the beach and forth played with a bit of stick. And all the time she didn't pay the least attention to Quacker the Duck.

Reddy stared and stared. Whatever had come over Granny? She was crazy. Yes, sir, that must be the matter. It must be that she had gone without food so long that she had gone crazy.

Poor Granny! She was in her second childhood. Reddy could remember how he had done such things when he was very young just by way of showing how a great deal of dignity. It was worse than undignified—it was positively disgraceful. He did hope that in honor his neighbors would happen along and see Granny cutting up so.

He never would hear the end of it if they did.

Over and over rolled Granny, and round and round she chased her tail. The snow flew up in a cloud. And all the time she made no sound. Reddy was just trying to decide whether to go off and leave her until she had regained her common sense, or to go out and try to stop her, when he happened to look out in the open water where

Quacker was. Quacker was sitting up as straight as he could. In fact, he had his wings raised to help him sit on his tail the better to see what old Granny Fox was doing.

"As I live," muttered Reddy, "I believe that fellow is nearer than he was. I believe he is swimming in."

Then Reddy crouched lower than ever and instead of watching Granny he watched Quacker the Duck.

As soon as a suit reaches a certain degree of elaboration you will notice that it is made of two materials.

Bright-colored trimmings appear on white voile waists.

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